

AHCLSK319 Slaughter livestock

Release: 1

AHCLSK319 Slaughter livestock

Modification History

Release Number	TP Version	Comments
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to slaughter livestock humanely.

All work must be carried out to comply with workplace procedures, work health and safety, animal welfare and biosecurity legislation and codes of practice and sustainability practices.

This unit applies to individuals who work under broad direction and take responsibility for their own work. They work in a range of known contexts, use discretion and judgement in the selection and use of available resources and complete routine activities.

Individuals must hold firearms licences if they are using firearms to slaughter livestock.

Pre-requisite Unit

Nil.

Unit Sector

Livestock (LSK)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for slaughter	1.1 Identify reasons for slaughter 1.2 Identify and prepare slaughter site 1.3 Prepare equipment and transport equipment to slaughter site where required
	1.4 Select and prepare livestock to be slaughtered in compliance with animal welfare requirements1.5 Determine the slaughter method

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Element	Performance criteria
2. Slaughter animal	2.1 Conduct slaughter humanely in compliance with work health and safety and animal welfare requirements
	2.2 Bleed animal by severing the major blood vessels safely and hygienically
	2.3 Dress, hang and protect carcase where appropriate
	2.4 Comply with all relevant work health and safety, public health, hygiene, animal welfare, biosecurity and environmental sustainability requirements
3. Complete slaughter operations	3.1 Dispose of, or destroy offal and waste products in an environmentally responsible manner and according to State/Territory and local authority health standards
	3.2 Clean and store equipment safely and appropriately
	3.3 Clean slaughter site appropriately
	3.4 Prepare meat for intended use where appropriate

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to AHCLSK319A Slaughter livestock

Links

Companion Volume implementation guides are found in VETNet https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72

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